

## Bedienungsanleitung/Garantie

Gebruiksaanwijzing • Manuel  
 Instrucciones de servicio • Istruzioni per l'uso  
 Instruction Manual • Instrukcja obsługi/Gwarancja  
 Használati utasítás • Інструкція з експлуатації  
 Руководство пользователя • دليل المستخدم



## KÜCHENMASCHINE

Keukenmachine • Robot de cuisine • Robot de cocina  
 Robot da cucina • Kitchen machine • Urządzenie kuchenne • Konyhai robotgép  
 Кухонний комбайн • Кухонний комбайн • ماكينة المطبخ

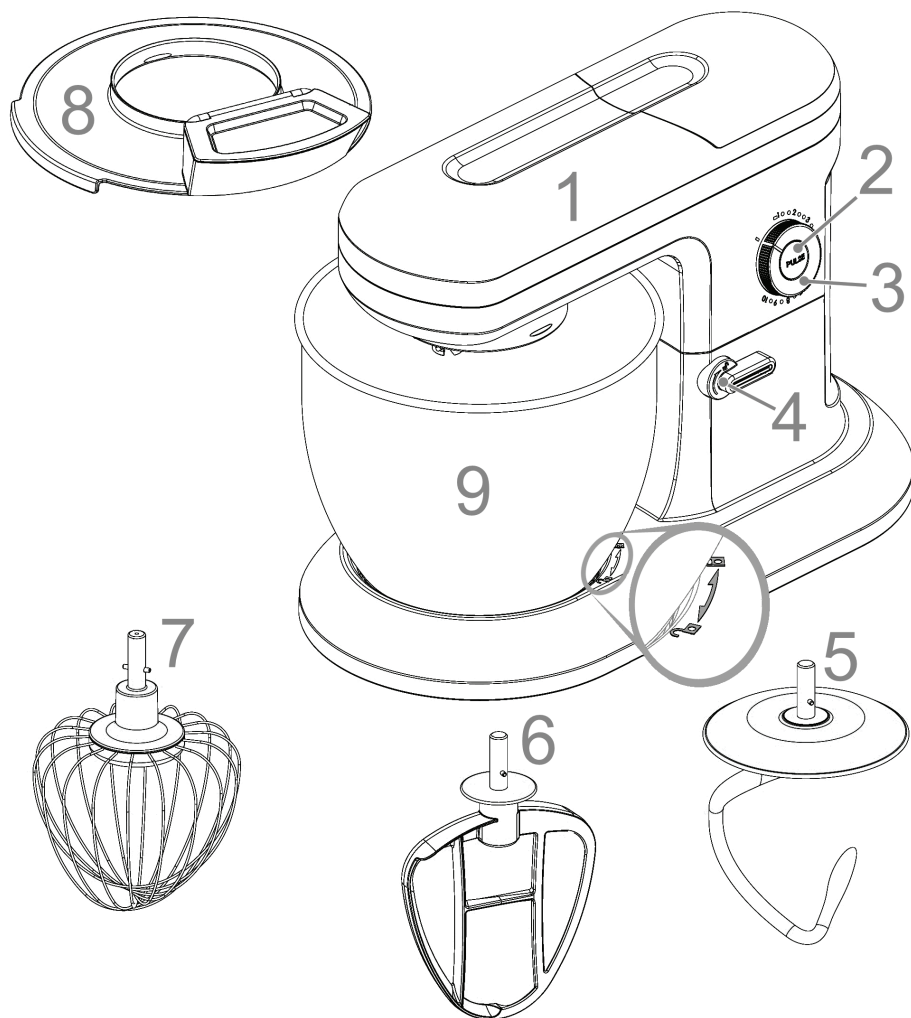
**KM 3573**

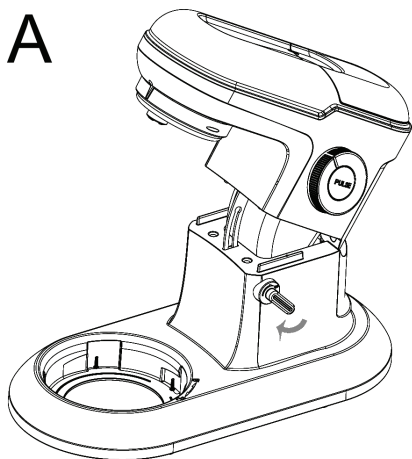
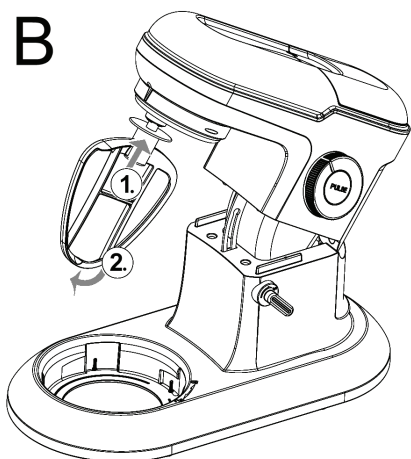
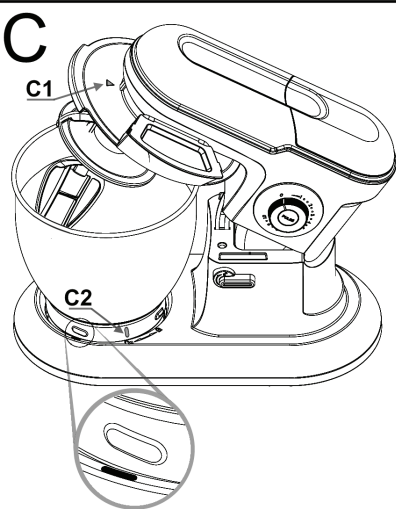
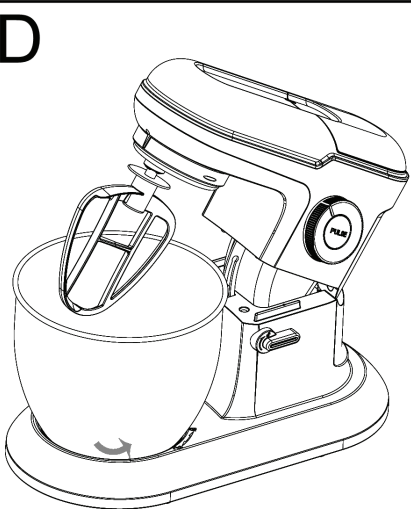
**Contents**

Location of Controls .....	page	3
User Manual .....	page	26
Technical Specifications .....	page	29
Disposal .....	page	29

## Übersicht der Bedienelemente

Locatie van bedieningselementen • Situation des commandes  
Ubicación de los controles • Posizione dei comandi • Location of Controls  
Lokalizacja kontrolek • A Kezelőszervek Elhelyezkedése  
Розташування органів керування • Расположение элементов • مكان عناصر التحكم



**A****B****C****D**

## User manual

Thank you for selecting our product. We hope that you will enjoy use of the appliance.

### Symbols in this user manual

Important notes for your safety are marked distinctively. Pay absolute attention to them to avoid accidents and damage to the device:

#### **WARNING:**

Warns of dangers for your health and indicates potential risks of injury.

#### **CAUTION:**

Indicates potential dangers for the device or other objects.

 **NOTE:** Highlights tips and information for you.

## General Notes

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the

warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use.
- Do not use it outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- The device and the mains lead have to be checked regularly for signs of damage. If damage is found the device must not be used.
- Use only original spare parts.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

#### **WARNING:**

Don't let small children play with foils for **danger of suffocation!**

## Special safety instructions for this unit

### **WARNING: Risk of injury!**

- Before replacement of accessories or additional parts which move during operation, the device must be switched off and cut off from the mains.
- Do not touch moving parts.
- Before switching on, make sure that the accessories attachment has been installed correctly and is seated securely.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Do not repair the device by yourself. Please contact authorized personnel. In order to avoid hazards, a damaged mains cable must be replaced with an equivalent cable by the manufacturer, our customer service or any other qualified specialist.
- This appliance shall not be used by children.
- Keep the appliance and its cord out of reach of children.
- Children shall not play with the appliance.

## **WARNING: Risk of injury!**

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning **use of the appliance** in a safe way and if they understand the hazards involved.

## **CAUTION:**

Do not immerse the device into water for cleaning. Please follow the instructions as stipulated in the chapter “Cleaning”.

- Do not manipulate safety switches.
- Only process foodstuffs with this appliance.
- Misuse of the appliance for other purposes may cause injury.

### **Location of Controls**

- 1 Swivel arm
- 2 PULSE button
- 3 Control knob
- 4 Lever for lowering/raising the arm
- 5 Kneading hook
- 6 Mixing hook
- 7 Egg beater
- 8 Splash guard
- 9 Mixing bowl

### **Preparation**

- Remove the appliance and all included accessories from the box.
- In order to remove any production residue, clean all accessories before initial use as described under “Cleaning”.



### **Electrical Connection**

- Ensure that your mains power corresponds with the specifications on the type label.

### **Use Instruction**

Please refer to figures A to D.

1. Press the lever (4). Manually guide the swivel arm to the top position.
2. If you need the splash guard, attach it now to the swivel arm from below. The arrow mark (C1) point to the front of the swivel arm.

3. Fit an attachment to the shaft. The cotter pin in the attachment fits into the shaft.
4. Push the attachment into the shaft using gentle pressure and turn it anticlockwise.
5. **Mixing bowl:** refer to the C2 mark. Move this mark to the  symbol.
6. Turn the mixing bowl in the direction of the  symbol.
7. Fill your ingredients into the mixing bowl.
8. Check whether the control knob is set to “0”.
9. Press the lever (4) to lower the arm. You must press onto the arm from above, until it locks into the lowest position.
10. Connect the mains plug to a tested plug socket.
11. Select the speed using the table below.

**Table Dough Types and Tools**

Dough Type	Tool	Setting	Amount
Heavy dough (e.g. bread or shortcrust)	Kneading hook	1-4	max. 2 kg
Medium dough (e.g. crepes or cake batter)	Mixing hook	6-8	max. 4 kg
Light dough (e.g. cream, egg whites, pudding)	Egg beater	8-10	min. 200 ml max. 1 l
Interval (e.g. folding in biscuit, egg whites)	Egg beater	PULSE	max. 2 kg

**NOTE:**

- **Short time operation:** With heavy dough do not operate the appliance longer than 5 minutes and leave for 5 minutes to cool down.
- **PULSE:** Briefly set the motor to the highest speed by pressing this button.

**Pulse operation****⚠ WARNING: Risk of injury!**

- Always set the control knob to "0" if you want to interrupt operation.
- Disconnect the plug from the mains if you want to change the attachment.
- Wait for the attachment to come to a complete stop!
- If you activate the lever (4) during operation to raise the arm, a safety switch deactivates the motor.
- The motor switches on again as soon as you lower the swivel arm again!

**End Operation and Remove Bowl**

- Set the control knob to "0" after use. Disconnect the plug from the mains.
- Press the lever (4) down for the arm to lift.
- Remove the tool.
- Give the mixing bowl one short turn clockwise to remove it.
- Loosen the dough with a spatula and remove it from the mixing bowl.
- Clean all used components as described in chapter "Cleaning".

**Recommended Recipes****Sponge Mixture (Basic Recipe) Speed setting 3 - 4****Ingredients:**

250 g soft butter or margarine, 250 g sugar, 1 sachet vanilla sugar or 1 sachet Citro-Back, 1 pinch of salt, 4 eggs, 500 g wheat flour, 1 sachet baking powder, approx. 1/8-litre milk.

**Preparation:**

Place wheat flour with the other ingredients in mixing bowl, mix with mixing hook for 30 seconds at speed 1, then approx. 3 minutes at speed 3. Grease baking tin or lay out with baking paper, fill in dough and bake. Before the cake is removed from the oven, test to see if it is done. With a sharp wooden stick pierce the centre of the cake. If no mixture sticks to it, the cake is cooked. Turn the cake on to a cake grid and allow to cool.

**Conventional Oven:**

Slide: 2  
Heat: Electric oven: top and bottom heat  
175-200°, gas oven: setting 2-3  
Baking time: 50-60 minutes

You can modify this recipe according to your taste, e.g. with 100 g raisins or 100 g nuts or 100 g grated chocolate. Nothing limits your imagination.

**Linseed Rolls****Speed setting 1 - 2****Ingredients:**

500-550 g wheat flour, 50 g linseed, 3/8-litre water, 1 cube yeast (40 g), 100 g low-fat curd, well drained, 1 teaspoon salt. For brushing: 2 tablespoons water.

**Preparation:**

Soak linseed in 1/8-litre lukewarm water. Place the remaining lukewarm water (1/4-litre) in mixing bowl, crumble the yeast into it, add curd and mix well with kneading hook on speed setting 2. The yeast must be completely dissolved. Place flour with the soaked linseed and salt in mixing bowl. Knead on speed 1, then change to speed 2 and knead another 3-5 minutes. Cover dough and prove in a warm place for 45-60 minutes. Knead again, take out of mixing bowl and shape 16 bread rolls from it. Cover baking tray with wet baking paper. Place rolls on it, prove for 15 minutes, brush with lukewarm water and bake.

**Conventional Oven:**

Slide: 2  
Heat: Electric oven: top and bottom heat  
200-220° (preheat for 5 minutes),  
Gas oven: setting 2-3  
Baking time: 30-40 minutes

**Chocolate Crème****Speed Setting 5 - 6****Ingredients:**

200 ml cream, 150 g semi-sweet chocolate coating, 3 eggs, 50-60 g sugar, 1 pinch of salt, 1 sachet vanilla sugar, 1 tbs brandy or rum, chocolate chips.

**Preparation:**

In the mixing bowl whisk the cream stiff with the eggbeater, remove from the bowl and place in a cold place. Melt the chocolate coating according to the instructions on the packet or 3 minute in the microwave at 600 W. In the meantime, in the mixing bowl with the eggbeater, whisk eggs, sugar, vanilla sugar, brandy or rum and salt to a foam. Add the molten chocolate coating and evenly fold in at speed setting 5-6. Keep some of the whipped cream for garnishing. Add the remaining cream to the creamy matter and fold in with the pulse function. Garnish chocolate crème and serve well chilled.

# Cleaning



## WARNING:

- Disconnect from mains power supply before cleaning.
- Do not submerge the appliance into water. This may lead to electric shock or fire.

## CAUTION:

- Do not use a wire brush or other abrasive utensils for cleaning.
- Do not use aggressive or abrasive cleaning agents.



## Disposal

### Meaning of the "Wheele Bin" Symbol

Take care of our environment, do not dispose of electrical appliances via the household waste.

Dispose of obsolete or defective electrical appliances via municipal collection points.

Please help to avoid potential environmental and health impacts through improper waste disposal.

You contribute to recycling and other forms of utilization of old electric and electronic appliances.

Your municipality provides you with information about collecting points.

## Motor Housing

- Clean the housing only with a damp cloth and a squirt of washing-up liquid.

## Mixing bowl, kneading and mixing attachments

## CAUTION:

The attachments are not suitable for dishwasher. Heat and aggressive cleaning agents may warp or discolour the attachments.

- Parts which have come into contact with food can be rinsed out with water.
- Leave the parts to dry properly before re-assembling the appliance.

## Noise development

The sound pressure level in the ear of an operator (LpA) was measured according to DIN EN ISO 3744.

Resulting sound pressure level: 80 dB(A) (no limit)

## Technical Specifications

Model: ..... KM 3573  
Power supply: ..... 220-240 V~ 50 Hz  
Power consumption: ..... 1200 W  
Protection class: ..... II  
Short time operation: ..... 5 minutes  
Net weight: ..... 2.35 kg

The right to make technical and design modifications in the course of continuous product development remains reserved.

This device complies with all current CE directives, such as electromagnetic compatibility and low voltage directive and is manufactured according to the latest safety regulations.







warranty card • garantiekaart • carte de garantie • scheda di garanzia • tarjeta de garantía • cartão de garantia • garantikort • karta gwarancyjna • záručný list • kartica jamstva • carte de garanție • Гаранционна карта • záručný list • garancijski list • garancijaeyu • гарантійний формуляр • Гарантійный талон • نامضی قاطب

24 Monate Garantie;e-maß Garantieerklärung · 24 months warranty according to warranty declaration · 24 maanden garantie volgens garantieverklaring · 24 mois de garantie selon la déclaration de garantie · 24 mesi di garanzia secondo la dichiarazione di garanzia · 24 meses de garantía de acuerdo con la declaración de garantía · 24 meses de garantia, de acordo com a declaração de garantia · 24 mänders garanti i henhold til garantietsbetingelserne · 24 miesiąc gwarancji na podstawie oświadczenia gwarancyjnego · zāruka 24 mesíc podrohlēni o zāruce · 24 mjesečno jamstvo u skladu s jamstvenom deklaracijom · 24 luni garanție conform declarației de garanție · 24 месеца гаранция в съгласие с декларацията за гаранция · 24 мѣсяцъ зāрукa подлѣ являенія о зāрукѣ · 24-мѣсечна гаранција, складно с гаранцијско изјави · 24 hónap garancia a garanciafeltételekben leírtak szerint · garantija na 24 mjeseci uodgovorno zavaji pro garantiju · Garanția 24 mesiașă conform declarației de garanțiiim правилaм · ۲۴ ماهه گارانتی با توضیح در بیانیه گارانتی

**Kaufdatum, Händlerstempel, Unterschrift** - date of purchase, dealer stamp, signature - aankoopdatum, dealerstempel, handtekening - data dachat, tampon du concessionnaire, signature - data di acquisto, timbro del rivenditore, firma - fecha de compra, sello del distribuidor, firma - data de compra, carimbo do distribuidor, assinatura - kjepstod, forhandlerstempel, signatur - data zakupu, pieczęć sprzedawcy, podpis - data zakoupeni, razitko prodaje, podpis - data kupovine, žig trgovca, potpis - data de achiziție, stampila funcționarilor, semnătură - data na poiskuata, Печат на Продавача, Подпис - дістаті купівлі, печатка обліку - data de vânzare, data de vânzare, data zakupu, data zakupu - data de vânzare, keredőelő bejegyzés dátuma - data pridobivanja, pečatka prodavca, podpis - data pridobírenstva, Штамп prodávача, Подпис -



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